

Society .. Music .. Food.

MAXINE BUREN—Women's Editor

Families at Festive Meals

Mr. and Mrs. R. B. Cross entertained with a beautifully arranged dinner Thanksgiving day at their home on North 17th street.

Covers were placed for Mr. and Mrs. Al Cross of Cores, California, Mr. and Mrs. Woodford Cross and children, Shirley and Robert, Mr. and Mrs. Allen Cross and Coleen, Mr. and Mrs. Harley Cross and Ronald, Mr. and Mrs. Gerald Christofferson, Juanita and Richard, Mr. Raymond Cross, Mrs. Lillian Christofferson, Dr. and Mrs. Hughey of Chehalis and Mr. and Mrs. R. B. Cross.

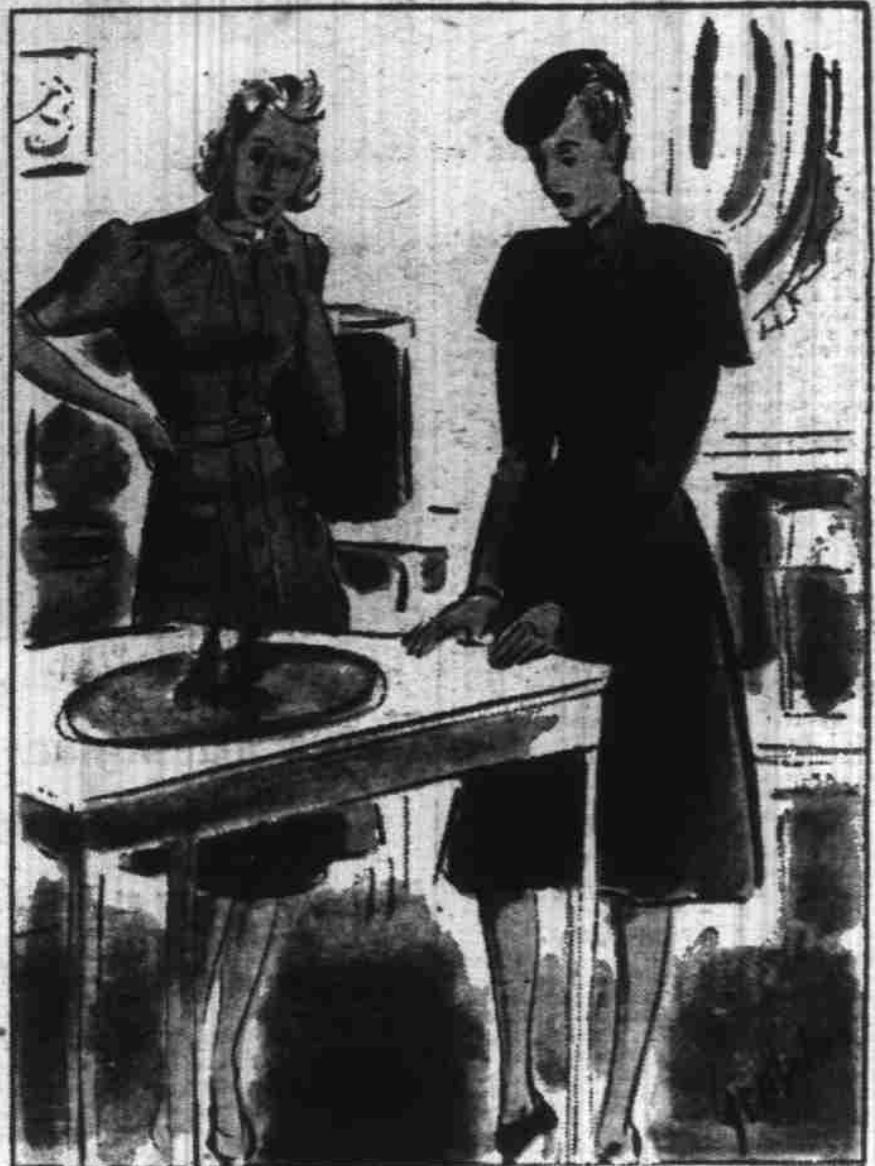
Mrs. Nellie Ferguson of Eola was the hostess Thanksgiving day to a family reunion, with the entire family being present. Bronze and yellow chrysanthemums were used for decorations.

Covers were placed for Mrs. Nellie Ferguson, Mrs. Coranella Prybilla and son Denny, Mr. and Mrs. E. L. Ferguson and daughter Earline of Portland, Mr. and Mrs. R. J. Ferguson of Woodburn, Mr. and Mrs. Curtis Ferguson and daughters Joan and Diane-Lee of Salem, Miss Maxine Ferguson, Mr. Ralph Ferguson, Mr. E. M. Mitty and Mr. Joe Adams.

Mr. and Mrs. Ray Clark entertained with a large Thanksgiving dinner at their home on North Commercial street. Bouquets of mixed chrysanthemums were used about the rooms.

Covers were placed for Mr. and Mrs. R. E. Clark, Miss Mildred Clark, Mrs. Nellie Knox, Miss Maxine Clark, Mr. Ronald Clark, Mr. and Mrs. Arthur Smith of Dallas, Mr. Keith Smith of Dallas, and Mr. and Mrs. Victor Emek and children Delores and Dwayne of Dallas.

Style-Smiles --- by Gretchen



"I may have done something wrong. It's the first turkey I ever roasted!"

There's nothing like the good old trial and error method of learning. Let her blue cotton wash frock will stand her in good stead. It's belted, buttons down the front and has roomy pockets shirred to wide bands at the top. Her guest's black wool coat shows an interesting silhouette; the swing of the cape and flared skirt make the fitted waistline look almost incredibly small. A small collar buttons snugly at the neck.

Ripe Olives on French Toast

As a foundation for various creamed dishes of buffet popularity, French toast is too often overlooked. The creamed ripe olives of the accompanying recipe, for example, may be prepared and kept warm in the top of the double boiler, while French toast is in preparation. Its presence on any menu will set the stage informally and receive appreciative response as well from the many devotees of toast in the French manner. Cut ripe olives from the pits of whole fruit, or utilize the convenience of the ready-prepared chopped or sliced ripe olives.

RIPE OLIVES ON FRENCH TOAST
1 cup standard white sauce
1 cup grated quick-melting type American cheese
1 cup chopped ripe olives
2 tablespoons chopped canned green chili pepper
French toast
Combine white sauce and cheese over low heat and stir until cheese is melted. Remove from heat, add ripe olives and chili pepper and stir to blend. Serve immediately on French toast.
Serves 6 to 8.

Canned Cherries Make Pie

Canned cherries make dessert for the family, to add interest to wintertime menus.

CHERRY PIE GLAZE
2 1/2 cups canned pie cherries, drained
1/2 cup sugar
1 package cherry gelatine
drained cherry juice and enough water to make 2 1/4 cups liquid
3/4 teaspoon salt
Combine cherries and sugar. Dissolve the gelatine in boiling cherry juice and water mixture. Add salt. Pour over the cherries and sugar, stirring occasionally as the mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm and top with sweetened whipped cream to which a few drops of vanilla have been added.

Butterscotch Is Good Flavor

A good flavor is found in butterscotch sauce that will make canned pears, a simple one-egg cake or plain custard into a dainty dessert.

BUTTERSOTCH SAUCE
1 1/2 cups brown sugar
1/2 cup corn syrup
4 tablespoons butter
1/2 cup heavy cream
1/2 cup milk
Put sugar, corn syrup and butter in saucepan, bring to boiling point, and boil to 250 degrees, or until a soft ball may be formed when tried in cold water. Add cream and milk.

Today's Menu

Rice makes the whole course in today's dinner. Sunday menu will be simple as an after-holiday meal.

- TODAY**
Mixed vegetable salad
Savory rice
Corn bread sticks
Chocolate cornstarch pudding
Nut cookies
- SUNDAY**
Apple salad
Baked potatoes
Browned potatoes
Sautéed beans
Applesauce soufflé
- MONDAY**
French artichokes
Baked sausages
Scalloped potatoes
Broiled pineapple slices
Fruited gingerbread
- SAVORY RICE**
3 cups boiled rice
3 tablespoons minced onion
2 minced green peppers
4 thin slices bacon
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup fresh or canned mushrooms (optional)
Cook the bacon until crisp, remove it from the pan and cook the onion and peppers in the bacon fat for five minutes. Then add them to the rice leaving a tablespoon of bacon fat in the pan. Add the diced mushrooms, seasonings, and the cooked bacon cut into dice, turn the mixture back into the pan in omelet shape, brown one side, slip a knife under and turn so as to brown the upper side.

MUSIC

Marian Anderson will be soloist with the Sunday Evening Hour symphony orchestra in the regular broadcast tomorrow night. Other interesting programs are included in the list.

SATURDAY
KEX, 7-8:30 p.m.—Arturo Toscanini conducts the NBC Symphony in an all-Beethoven concert:
Largo Overture No. 1.
Symphony No. 5.
Lento and Scherzo from Quartet in F major.
Leonore Overture No. 2. Donizetti

SUNDAY
KEX, 9 a.m.—Music Hall of the Air Symphony; Jan Pearce, tenor; Antonio Coppola, oboe.
KOIN, 12:30 p.m.—New York Philharmonic Symphony orchestra; John Barbirolli, conductor, from Chicago.

KEZ, 2:30 p.m.—Metropolitan opera auditions, Pauline Pierce, Giulio Gari, soloists.
KOIN, 6-7 p.m.—Ford Sunday Evening hour; Wilfred Pelletier, conductor; soloist, Marian Anderson, contralto, and orchestra.

Overture "The Ruler of the Spirits" von Weber
Orchestra
O Don Pasquale from "Don Carlos" Verdi
Miss Anderson and orchestra
Spanish Dance in E minor Grandos
Orchestra
Servant's Chorus from "Don Pasquale" Mendelssohn
Orchestra and orchestra

Death and the Maiden Schubert
Miss Anderson and orchestra
The Omnipotence Schubert
Miss Anderson, chorus and orchestra
Scherzo from Reformation Symphony Mendelssohn
Orchestra

Negro spirituals
Everlyne I Feel the Spirit
Honor, Honor
Miss Anderson and orchestra
The Bamboula Coleridge-Taylor
Orchestra
Judge Eternal Holland
Miss Anderson, audience and orchestra

Recipe Miscellany Welcomed During Holidays

Good old cooking hints are usually welcomed by homemakers these days, when families are at home and holiday meals are in the offing.

Cranberries are far from past their prime for menus, and here is a way to use them in a cake.

CRANBERRY GLAZE CAKE
1 cup sugar
1 tablespoon cornstarch
1/2 cup boiling water
3/4 cups fresh cranberries
3/4 cup shortening
3/4 cup sugar (additional)
1 egg, well beaten
Grated rind of 1 lemon
1 1/4 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk

Blend sugar with cornstarch; add boiling water and cook until slightly thickened. Add cranberries and let stand while mixing cake. Cream shortening and additional sugar together; add beaten egg and lemon rind. Sift dry ingredients together; add alternately with milk, to creamed mixture. Four cranberries into greased 8-inch pan; cover with cake batter. Bake in moderate oven, 375 degrees about 35 minutes. Cool slightly; turn upside down for serving.

Fresh roasted meat or leftovers can be enhanced by piquant sauces. Here is one:

NEW ORLEANS MEAT SAUCE
2 teaspoons drained horseradish
2 teaspoons prepared mustard
1/4 cup yellow chrysantheum
1 teaspoon grated onion
2 teaspoons vinegar
1/2 teaspoon salt
1/2 teaspoon pepper

CLUB CALENDAR

Saturday, November 23
Salem Women's club at the clubhouse at 2:30 p.m.

Monday, November 27
Rebekah lodge, election and social evening.
The Oregon State Nurses' association at the Salem Deaconess hospital, 8 p.m.

Nancy Wallace Is Hostess

Miss Nancy Lou Wallace entertained with a dinner party at the home of her parents, Mr. and Mrs. Paul B. Wallace, on Wallace road, a beautifully arranged centerpiece of bronze and yellow chrysanthemums centered the dining table. Following the dinner the evening was spent informally.

Covers were placed for the Misses Calleen Hillman, Kathleen Hagg, Frances Hurst, Nancy Lou Wallace, Jean Busick, Estelle Douglas and Kay Huntington, Dan Fry, Jim Phillips, Bill Rhinehart, Leo Reed and Evan Boise.

Mr. and Mrs. Thomas Drynan had as their dinner guests Thanksgiving, Mr. and Mrs. C. D. Mayfield of Portland, Mr. and Mrs. Albert Drynan, Sr., of Portland, Miss Agnes Drynan of Portland, Miss Norma MacPike of Portland, Mr. Fred Drynan of Portland, Mr. Douglas Drynan of Corvallis and Mr. and Mrs. Norman Worthley of McMinnville.

Miss Frances French is spending the holiday with her parents, Mr. and Mrs. C. F. French. She is teaching this year at Dorcas, near Cottage Grove.

The Leslie PTA will meet Monday night at 7:45 o'clock in the new lunch room at the school. There will be a discussion of interest to both parents and teachers.

Mrs. Mabel Cone left Wednesday for Vancouver where she is the guest of Mr. and Mrs. Foster Cone. She will return home Monday.

Salem Man Weds Miss Tehle

NORTH HOWELL—The wedding of Miss Sylvia Tehle, daughter of Mrs. Jack Foshat of Salem and John Coomler, son of Mr. and Mrs. K. D. Coomler of North Howell, was a lovely event of Thursday morning at the Knight Memorial church in Salem. Rev. H. C. Stover officiated.

Organ music played by Miss Eunice Johnson introduced the candlelighting ritual by Miss Lois Coomler and Miss Bonnie Lou Pfaffinger.

The bride was attired in a moss green tulle and carried an old fashioned nosegay. Her maid of honor was Miss Lucille Bushnell and Henry Holland acted as best man with Lester Tehle and Bob French as ushers.

The bride is a graduate of Salem schools. The groom graduated from Silverton high school, attended the University of Oregon and is employed in the Salem branch of Montgomery Ward.

After a brief honeymoon the young couple will make their home in Salem.

Mr. and Mrs. Ervin Smith and Ervin Jr., were guests at the wedding of Miss Miriam Caswell of Eugene and Mr. Alan Caswell of Boardman, which was solemnized in Eugene on Thanksgiving day. The bride is a niece of the Smiths.

Dean and Mrs. Daniel H. Schaefer had as their guests on Thanksgiving day, Miss Echo Johnson, Miss Lillian Briggs, John McNeese, Marian Herrick, John Herrick and William Herrick.

Miss Elizabeth Langille of Portland is spending the Thanksgiving holiday with her parents, Mr. and Mrs. William A. Langille at their home on Fairmont avenue.

The story hour at the Salem public library will be held in the fireplace room at 10 o'clock this morning. Miss Elizabeth Carey will tell the stories.

Mrs. Fuhrer Is Honored

Mrs. Walter Fuhrer, who is leaving Monday with Mr. Fuhrer and their two daughters to make their home in San Francisco, was honored by Mrs. Luke Shields and Mrs. Ward Davis on Friday afternoon at a bridge tea.

Invited for the pleasure of Mrs. Fuhrer were Mrs. John Heltzel, Mrs. Charles Heltzel, Mrs. Edward Roth, Mrs. Theron Hoover, Mrs. William Hammond, Mrs. Wolcott Buren, Mrs. Donald McCargar, Mrs. Russell Pratt, Mrs. Wallace Carson, Mrs. Richard Stolz, Mrs. Vern Miller, Mrs. Sidney Hoffman, Mrs. Chester Fritz, Mrs. Edwin Keech, Mrs. James R. Humphrey and Mrs. Edward Sox of Albany.

Abrams Guests At Skinner's

Colonel and Mrs. Carle Abrams, who have been on an extensive trip in the south and east, were guests at the home of their son-in-law and daughter, Mr. and Mrs. Gordon Skinner, on Thanksgiving day.

Dinner guests included: Colonel and Mrs. Abrams, Mr. and Mrs. Leslie Skinner, Miss Letitia Abrams, Roy Duncan and the hosts, Mr. and Mrs. Skinner.

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IN THE HOLIDAY SPIRIT

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New Exciting Games Here!

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CROSSWORD LEXICON

What an exciting game! From two to six players may play with one pack. It's a new card game craze. Crossword enthusiasts find it a new and ever-changing delight for evening after evening. Make your selection early!



Game of OZ

GAME OF OZ! A delight for little people. This game is based on the stirring adventures of "Dorothy," "The Scarecrow," "The Tin Woodsman," and "The Cowardly Lion." The fairyland stories of Oz in game form.



Game of PINOCCHIO

PINOCCHIO is a very colorful board game based on the old story of Pinocchio, but illustrated by Walt Disney artists with scenes from technicolor movie scenes. The whole game is designed for young children and is sure to please them.



CONTACK

CONTACK is a new and original idea in games. A sensational new game! Two to seven players or solitaire. You play and score by matching the colors of the triangles. Contack is great fun for all groups and ages.

Gift Shop . . .

Wise gift shoppers are making their selections early this year. Besides having choice of the newest, smartest things in the market, the satisfaction of finding just the right gift is all important. Make your selections now and use our layaway hideaway until Christmas . . . it's yours for the asking.

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SALEM OREGON
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